SMART Gummy Candy Maker

Instructions and Recipes

GCM600SMART

ENGLISH

Life is a Party!
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SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:
220-240 Volts, 50-60 Hertz, 40 Watts

IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER leave appliance unattended while in use.
5. NEVER place anything other than what is intended to be cooked in the appliance.
6. Unplug appliance from outlet when not in use and when cleaning.
7. DO NOT place appliance in dishwasher.
8. Keep out of reach of children.
9. This appliance is NOT A TOY.
10. This appliance is not intended for use by young children or the cognitively challenged without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. **Read all instructions before operating this appliance.**
2. DO NOT touch hot surfaces.
3. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
4. To protect against risk of electrical shock, do not immerse cord, plug or heated base in water or any other liquid.
5. DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, or to a repair shop for electrical or mechanical adjustment.
6. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. They may cause injuries.
7. Close supervision is necessary when any appliance is used by or near children.
8. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
9. DO NOT overload wall outlet, extension cords, or integral convenience receptacles, as this can result in a risk of fire or electric shock.
10. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
11. DO NOT leave unit unattended while in use or when plugged into an outlet.
12. Unplug from outlet when not in use and before removing parts for cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.

13. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not let cord hang over edge of table, countertop or touch hot surfaces.
14. Always plug cord into wall outlet before operation. There is no on/off switch. To turn off, remove plug from wall outlet. Allow unit to cool completely before putting away.
15. An extension cord or longer detachable cord is not recommended for use with this appliance.
16. If a long detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance; 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
17. This appliance has an approved plug. **Do not attempt to modify the plug in any way.**
18. Extreme caution should be used when moving an appliance with hot food.
19. **During use, the appliance is very hot and remains hot for some time after being turned off. DO NOT touch hot surfaces like the heated base.**
20. **Keep hands and face away from the opening of the pot.**
21. **NEVER put fingers or plastic utensils into the hot mixture.**
22. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.

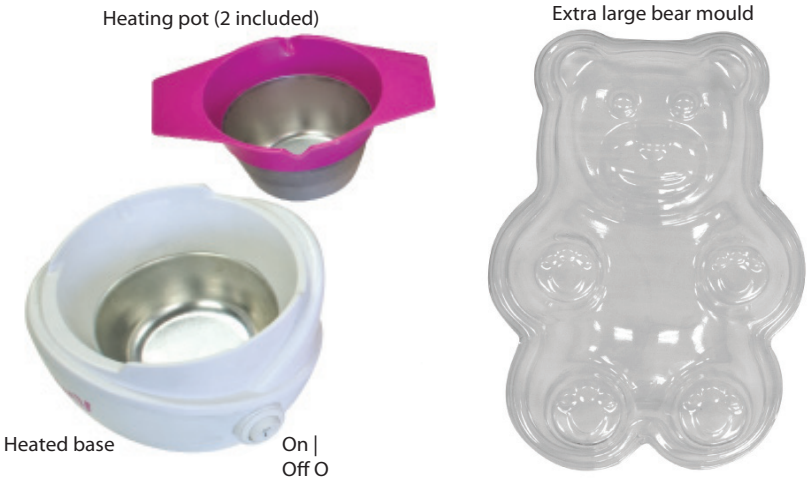
SAVE THESE INSTRUCTIONS!

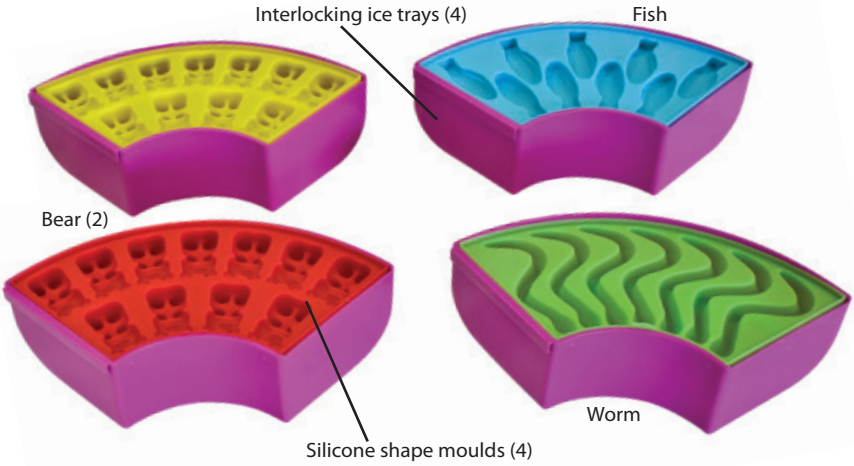
INTRODUCTION

Thank you for purchasing the SMART GUMMY CANDY MAKER! Now you can make your own gummy bears, fish and worms right at home in a fun and easy way. Make your candies in your favourite flavours, or use the same process to make gummy!

PARTS & ASSEMBLY

Parts





HOW TO OPERATE

1. Before first use, wipe the pots, trays and moulds with a damp, non-abrasive cloth and dry thoroughly. Wipe the heated base with a dry non-abrasive cloth. Be very careful to not get any water in the heated base, or the unit will not function.
2. Find a dry, heat-resistant, level surface near an electrical outlet.
3. Assemble the trays by connecting them into a full circle, then fill trays 3/4 full with ice.
4. Place the moulds over the ice-filled trays.
5. Fit the heated base into its place on top of the trays and flip the switch to the on "|" position.
6. Place the pot on the heated base. Using your own recipe, or following one of the recipes included in this instruction manual, prepare your mixture in the heating pot. Be very careful not to overfill the pan. **DO NOT exceed maximum capacity, which is about 1 cup (239 ml)**
7. Steam may be released from food during cooking. For your safety, avoid contact with steam, as it is very hot and can cause burns.
8. Be careful to watch the pot and stir the mixture if necessary. DO NOT let the mixture boil over, as this could cause burns.
9. In five to ten minutes, when the mixture is runny, carefully pour it into the moulds using the spout. If using the second pot to make a second flavoured gummy, put the second onto the heated base.
10. When you have filled the moulds flip the switch to the off "O" position and unplug the SMART GUMMY CANDY MAKER.
11. In five to ten minutes, your gummies will have solidified and will be ready to remove from the moulds.
12. Once the appliance is cool, empty the remaining gelatin mixture into a bag or rubbish receptacle and follow the directions in the Cleaning & Maintenance section to clean your SMART GUMMY CANDY MAKER **.**
13. **To use the large bear mould, double the ingredients in your recipe and place the mould in the freezer for 15 minutes or until the mixture has solidified.**

HELPFUL TIPS

NEVER leave the unit unattended while operating.

The ice cubes in the interlocking trays provide the temperature needed for the gelatin mixture to set. To ensure that gummies set quickly, replace the ice cubes in the interlocking trays as they melt.

To remove the large bear mould, run a knife around the edges of the gummy to separate it from the mould, or place the mould in a shallow pan or bowl of warm water.

CLEANING & MAINTENANCE

Please take care of your SMART GUMMY CANDY MAKER by following these simple instructions and precautions.

- Disconnect from the electrical outlet by unplugging the appliance.
- Make sure the appliance is completely cool before cleaning.
- Remove all parts from heated base.
- Dispose of any remaining mixture by emptying it into a bag or rubbish receptacle. It is not recommended that you pour the leftover mixture down the sink.
- Hand wash the pots, moulds and trays in warm, soapy water with a non-abrasive cloth.
- Dry parts thoroughly with a soft, non-abrasive cloth.
- Wipe the heated base with a dry, non-abrasive cloth. Make sure that no water gets inside of the heated base.
- DO NOT put any parts in a dishwasher, except for the silicone moulds. The silicone moulds can be washed in the dishwasher.
- NEVER immerse the heated base or cord in water.

RECIPES

Making sweet or sour gummy creatures is easy and fun for the whole family! In addition to traditional gummy candies, you can also make your own gummy with your favourite colour and flavour.

We will be delighted to receive your innovative recipe which we may publish in our future manuals.

NOTE: The capacity of your SMART GUMMY CANDY MAKER is approximately 1 cup (239 ml). The Giant Bear Mould has a capacity of 2 cups (478 ml). To use the below recipes with the Giant Bear Mould, double the contents and place the mould in the freezer.

SWEET & SOUR GUMMIES

- 60ml (1/4 cup) Freshly squeezed lemon juice.
- 60ml (1/4 cup) Freshly squeezed lime juice.
- 60ml (1/4 cup) Hot Water.
- 3 tablespoon Honey or maple syrup.
- 4-5 tablespoons (37g-46g) Jelly (of your desired flavor).
- 3 tablespoons (28g) Gelatin

1. Switch on the heating base.
2. Whisk the jelly and gelatin together with the hot water until both are well dissolved.
3. Add the remaining ingredients to the jelly in the heating pot.
4. Whisk all ingredients together.
5. Carefully pour mixture into mouldes and allow to set.
6. When the mixture has set, carefully turn each shape on the mould inside out and remove each gummy.

CHOCOLATE GUMMIES

- 28g Chocolate buttons
- 120 ml (1/2 cup) Milk
- 3-4 tablespoons Gelatin
- 2 tablespoon Honey or maple syrup.
- 1 teaspoon Vanilla

1. Switch on heating base
2. Add boiled milk to the melting pot
3. Add chocolate and honey/maple syrup
4. Mix in the vanilla and gelatin and whisk until completely dissolved.
5. Take off the heat.
6. Carefully pour mixture into the moulds and allow to set.
7. When the mixture has set, carefully turn each shape on the mould inside out and remove each gummy.

Alternatively, you can melt about 100g of chocolate in the melting pot and pour into the moulds to enjoy a fun treat for all the family.

FRUIT JUICE GUMMIES

- 120ml (1/2 cup) Of your favourite fruit juice (orange, grape, cranberry, pineapple or pomegranate….etc.,).
- 28 grams (3 tablespoons) Gelatin.
- 3 tablespoon Sweetener of your choice (honey, maple syrup or sugar).

1. Switch on the heating base and allow the unit to warm up
2. Add the juice and sweetener to the pot and heat
3. Whisk in the gelatin and continue to heat while stirring continuously until mixture is runny
4. Take off the heat.
5. Carefully pour the mixture into moulds and allow to set.
6. When the mixture has set, carefully turn each shape on the mould inside out and remove each gummy.

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY WITH THE PROOF OF PURCHASE.

SMART GUMMY CANDY MAKER / GCM600SMART

Should you have any questions, please contact the retailer where you purchased the item.

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This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact the seller as the first port of call.

This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

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